

# United States Patent [19]

Chang et al.

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## [54] FISH OIL

[75] Inventors: **Stephen S. Chang; Yongde Bao**, both of East Brunswick, N.J.; **Timothy J. Pelura**, Alameda, Calif.

[73] Assignee: **Kabi Vitrum AB**, Sweden

[\*] Notice: The portion of the term of this patent subsequent to Oct. 17, 2006 has been disclaimed.

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### Related U.S. Application Data

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[51] Int. Cl.<sup>5</sup> ..... **A23D 5/00; C11B 3/12**

[52] U.S. Cl. .... **426/601; 426/417; 426/487; 426/492; 260/428**

[58] Field of Search ..... **426/601, 541, 655, 486, 426/487, 488, 492, 330.6, 417; 260/428, 398, 420**

[56]

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*Primary Examiner*—Marianne Cintins

*Attorney, Agent, or Firm*—Cook, Egan, McFarron & Manzo, Ltd.

[57]

### ABSTRACT

An edible fish oil is disclosed which contains EPA and DHA. This oil, with significantly reduced undesirable impurities, is obtained by subjecting fish oil to vacuum steam distillation contacting the oil with an adsorbent and recovering the oil. The oil can be combined with a vegetable oil and/or Rosemary extract antioxidant to improve its oxidative stability.

**16 Claims, 2 Drawing Sheets**